

Christmas Menu

Three Courses & mince pie - £32.50

Lunch from 12.30pm with last orders at 1.50pm, Dinner from 7.15pm with last orders at 9.15pm

Starters

Scottish smoked salmon
served with fennel shavings, Belgian endive, dill and radish salad with a lemon and baby caper dressing

Pressed confit duck terrine
served with red onion and sultana marmalade, cocktail gherkins and crispy ciabatta

Lightly pickled golden beetroot carpaccio
served with goat's cheese and mixed herb salad and parmesan crisp

Cream of wild mushroom and chestnut soup
topped with a drizzle of truffle scented oil

Main Courses

Roast turkey breast
with sausage, sage and onion stuffing, rare breed pigs in blanket, Brussels sprouts, smoked pancetta, chestnuts, goose fat roast potatoes and gravy

Rosemary roasted aged rib-eye steak
served with French beans, goose fat roast potatoes, maple roasted parsnips and carrots and a port jus

Pan roasted seabass fillet
served with Jerusalem artichoke purée, sautéed kale with tarragon butter and semi roasted vine plum tomato

Ricotta, roasted butternut squash and spinach cannelloni
baked in rich tomato and béchamel sauce and served with a mixed leaf salad, roasted pine nuts and parmesan cheese shavings

Desserts

Christmas pudding served with brandy crème anglaise and vanilla ice cream

Pear and ginger cheese cake served with chilled custard

Chocolate truffle torte with crème fraîche and cranberry and orange coulis

Add an English Cheeseboard

£9.50pp for a selection of 4 cheeses

Please ask for our selection of the day
served with a selection of Biscuits, Fig Chutney, Grapes & apple slices

Members are reminded that the club restaurant is non-smoking and a mobile free area.

Food Allergies and Intolerances

Before choosing your food, please speak to one of our staff about your requirements.